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OFF LINE EDITION

(A2)

(C) WPI / DERWENT

9-25093B 5131

JP770088850-- 770726

carotenoid-contg. material for foodstuff colouration -  
prepd. by adding alkali to crushed tomatoes, filtering,  
acidifying filtrate and processing coagulated deposit

CAROTENOID CONTAIN MATERIAL FOOD COLOUR PREPARATION ADD  
ALKALI CRUSH TOMATO FILTER ACIDIC FILTER PROCESS

COAGULATE DEPOSIT

(KAGO-) KAGOME KK

JP54024940 A 790224 DW7913

JP55001311 B 800112 DW8006

1979-02-24

A23L1/27 ; C09B61/00

CPI

D13 E24

JP54024940 Thematerial is prepd. by (1) adding an alkali  
to crushed tomatoes or the residue formed during the  
prodn. of processed tomato foodstuffs contg. carotenoid  
comprising mainly lycopine to a pH of 7.5-9.0, stirring  
the mixt. at 65 degrees C in a slight alkaline state  
for several hrs., and thereby sepg. carotenoid complex  
from the raw material, (2) filtering and purifying the  
sepd. liq. using a pulper, shifter or centrifuge to  
remove unnecessary peel, seeds and fibres, (3) adding  
an acid to the purified filtrate to such an extent that  
the filtrate becomes weakly acid and thereby sepg. and  
depositing carotenoid colour element, and removing the  
unnecessary upper turbid liq. and (4) controlling the  
pH of the coagulated deposit, concentrating the  
deposit, adding an acid to the deposit, and adding  
appropriate amts. of table salt to the acid deposit.  
The carotenoid composite is dispersed smoothly in  
water-contg. foods in the absence of dispersing agents.  
The carotenoid composite having a pH of 4-5 and contg.  
1% of table salt has water-dispersing property and  
resists decomposition and can be stored for prolonged  
periods.